



# Pierogi

Below you'll find a list of ingredients and equipment needed for your class. To ensure efficiency during class, please have all ingredients on hand before class begins. **Any prep work to be done before class is highlighted in yellow.**

All recipes used in class will be attached in your confirmation email. Please scroll past the equipment list for the recipes.

If you have any questions or concerns email us, [bakingeducation@kingarthurbaking.com](mailto:bakingeducation@kingarthurbaking.com). All Zoom links are sent out on the day of class. If you have not received the link 1 hour before your class begins, please contact us at the email above.

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## INGREDIENTS *(total amount needed for the class)*

- ☐ King Arthur Unbleached All-Purpose Flour: 360g (3 cups), plus more for kneading
- ☐ Egg: 1, large
- ☐ Vegetable oil: 8g (2 teaspoons)
- ☐ Salt: 1 teaspoon
- ☐ **Potato: 350g (1 large), cooked, peeled and cut into chunks\***
- ☐ Onions: 3 medium
- ☐ Farmer's or ricotta cheese: 113g (½ cup)
- ☐ Unsalted butter: 70g (5 tablespoons), plus more as needed
- ☐ Sour cream: 227g (1 cup) (optional)
- ☐ Warm water: 178g (¾ cup), plus more for cooking pierogi

\*To cook the potato: Dock the potato with a fork, then bake it in a preheated 400°F/200°C oven for 30 to 40 minutes, or until fork tender. Alternatively, place the docked potato in the microwave and cook on high about 5 to 10 minutes, or until tender. Set aside to cool.

## EQUIPMENT

- ☐ Scale (preferred) or measuring cup set
- ☐ Measuring spoons
- ☐ Liquid measuring cup
- ☐ Plastic bowl scraper
- ☐ Bench scraper
- ☐ Pastry blender or potato masher (optional)
- ☐ Large saute pan
- ☐ Large pot for cooking pierogi
- ☐ Slotted spoon or strainer
- ☐ 3" round cutter
- ☐ Teaspoon scoop or spoon
- ☐ Mixing bowls: assorted sizes
- ☐ Plastic wrap
- ☐ Rolling pin

# Pierogi

YIELD: ABOUT 36 PIEROGI

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## INGREDIENTS

### DOUGH

- ☐ 360g (3 cups) King Arthur Unbleached All-Purpose Flour, plus more for kneading
- ☐ 1 teaspoon salt
- ☐ 8g (2 teaspoons) vegetable oil
- ☐ 1 large egg
- ☐ 178g ( $\frac{3}{4}$  cup) warm water

### FILLING

- ☐ 350g (1 large) potato, cooked, peeled and cut into chunks
- ☐ 100g (1 medium) onion, peeled and cut into small dice
- ☐ 113g ( $\frac{1}{2}$  cup) farmer's or ricotta cheese
- ☐ Salt and freshly ground black pepper, to taste

### GARNISH

- ☐ 200g (2 medium) onions, peeled and sliced
- ☐ 70g (5 tablespoons) unsalted butter, or more as needed
- ☐ 227g (1 cup) sour cream (optional)

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## DIRECTIONS

1. Place the flour, salt, oil, egg, and water in a medium mixing bowl.
2. Stir the mixture together. The dough should be soft, but not feel wet or slack.
3. Once the dough forms, turn it out onto a lightly floured surface.
4. Knead the dough by folding the far edge of the dough in half toward you. Press the dough with the palms of your hands and push lightly, down and away. Rotate the dough 90°.
5. Continue this process (fold, push, turn) until the dough is smooth and springy, about 5 minutes. Handle the dough very gently at first, then as the dough increases in strength, increase the pressure. If the dough sticks, scrape your work surface clean with your bench knife, then sprinkle the kneading surface lightly with flour.
6. Cover the dough, then let it rest at room temperature for at least 30 minutes.

### FILLING

1. Meanwhile, heat the olive oil in a large saute pan over medium-high heat. Add the onions, sauteing until lightly browned. Remove pan from the heat.
2. In a medium bowl, mash the cooked potato and cheese. The mixture should be somewhat lumpy-not creamy smooth. Add the onions, then season with salt and pepper to taste. Set aside.

### SHAPING AND COOKING

1. Lightly flour your work surface, then roll the dough to approximately  $\frac{1}{8}$ "-thick.
2. Using a 3" round cutter, cut the dough into circles.
3. Place a teaspoon of filling into the center of each circle.
4. Fold the dough over the filling to make a half circle. Crimp the edges with your fingers or the tines of a fork so they are well-sealed, lightly dampen the edges with water, if necessary.
5. When ready to cook, bring a large pot of salted water to a boil. Add the pierogi. Once the pierogi float to the surface, continue cooking an additional 5 minutes. Remove the pierogi from the water with a slotted spoon and set aside on a large plate or platter. The pierogi can be served as is or browned in butter. Sour cream and caramelized onions are traditional accompaniments.

**RECIPE CONTINUED ON NEXT PAGE...**

# Pierogi (cont.)

## GARNISH

1. Melt 28g (2 tablespoons) of butter over medium heat in a large saute pan. Cook until the onions are soft and lightly caramelized. Remove the onions from the pan.
2. Add an additional 40g (3 tablespoons) butter to the pan and turn the heat to medium-high. Once the butter has melted, add the cooked pierogi in small batches so as not to crowd the pan.
3. Cook the pierogi until lightly browned on one side, then turn each pierogi to brown them on the other side. Add more butter to the pan if necessary, between batches.
4. Transfer the browned pierogi to a warm platter, top with the caramelized onions and serve with sour cream on the side.